

Amendments to the Claims:

This listing of claims replaces all prior versions and listings of claims in the application:

Listing of Claims:

1-15. (Cancelled)

16. (Currently amended) A food casing comprising an internal surface coating of ~~a dried~~ an aqueous emulsion comprising polyglyceryl ester which polyglyceryl ester consists essentially of a mixture of triglyceryltetraoleate and triglycerylmonooleate where the amount of triglyceryltetraoleate is greater than the amount of triglycerylmonooleate.

17. (Previously presented) A food casing comprising an internal surface coating of a dried aqueous emulsion comprising from about 1 to about 5 wt. % polyglyceryl ester wherein the polyglyceryl ester comprises two different triglyceryl esters present in a ratio of about 4 to 1.

18. (Previously presented) The food casing of claim 16 wherein the coating comprises from about 200 to about 1200 mg per square meter of internal surface of said polyglyceryl ester.

19. (Currently amended) The food casing of claim 17 wherein the polyglyceryl ester is selected from the group consisting of triglyceryltetraoleate and triglycerylmonooleate where the amount of triglyceryloleate is greater than the amount of triglycerylmonooleate.

20. (Previously presented) The food casing of claim 17 wherein the aqueous emulsion additionally contains up to about 2 wt.% of a water soluble cellulose derivative.

21. (Currently amended) A coated food casing comprising an ~~An aqueous emulsion for coating the internal surface~~ coating of an aqueous emulsion of a food casing comprising, at least one polyglyceryl ester and greater than 50 wt % of water, the polyglyceryl ester comprising at least two glyceryl moieties, and wherein the polyglyceryl ester is selected from the group consisting of triglyceryltetraoleate and triglycerylmonooleate.

22. (Currently amended) The coated food casing emulsion of claim 21 wherein the aqueous emulsion further ~~comprising~~ comprises from about 10 to about 20 wt % of a polyhydric alcohol.

23. (Currently amended) The coated food casing emulsion of claim 22 wherein said polyhydric alcohol is selected from the group consisting of glycerin and propylene glycol.

24. (Cancelled)

25. (Currently amended) The coated food casing emulsion of claim 21 wherein the polyglyceryl ester is present from about 1 to about 5 wt %.

26. (Currently amended) The coated food casing emulsion of claim 21 wherein the aqueous emulsion further ~~comprising~~ comprises up to about 2 wt % of a water soluble cellulose derivative.

27. (Currently amended) The coated food casing emulsion of claim 26, wherein the water soluble cellulose derivative is selected from the group consisting of methylcellulose, hydroxymethylcellulose, hydroxypropylcellulose, and hydroxypropylmethylcellulose.

28. (Currently amended) The coated food casing emulsion of claim 21, wherein the aqueous emulsion further ~~comprising~~ comprises up to about 5 wt % of a water insoluble low viscosity oil.

29. (Currently amended) The coated food casing emulsion of claim 28 wherein, said water insoluble low viscosity oil is selected from the group consisting of soybean oil, cottonseed oil, mineral oil, animal derived oil, and silicon oil.

30. (Currently amended) The coated food casing emulsion of claim 21, wherein the aqueous emulsion further ~~comprising~~ comprises from about 0.1 to about 2 wt % of an emulsifier.

31. (Currently amended) A coated food casing comprising an ~~An aqueous emulsion for coating the internal surface~~ coating of an aqueous emulsion ~~of a food casing~~ comprising; at least one polyglyceryl ester and greater than 65 wt % of water, the polyglyceryl ester comprising at least two glyceryl moieties, and wherein the polyglyceryl ester is selected from the group consisting of triglyceryltetraoleate and triglycerylmonooleate.

32. (Cancelled)

33. (Currently amended) The coated food casing emulsion of claim 31 wherein the aqueous emulsion further ~~comprising~~ comprises from about 0.1 to about 2 wt % of an emulsifier.

34. (Currently amended) The coated food casing emulsion of claim 31 wherein the aqueous emulsion further ~~comprising~~ comprises from about 10 to about 20 wt % of a polyhydric alcohol.

35. (Currently amended) The coated food casing emulsion of claim 34 wherein the polyhydric alcohol is selected from the group consisting of glycerin and propylene glycol.

36. (Currently amended) The coated food casing emulsion of claim 31 wherein the polyglyceryl ester is present from about 1 to about 5 wt %.

37. (Currently amended) The coated food casing emulsion of claim 31 wherein the aqueous emulsion further ~~comprising~~ comprises up to about 2 wt % of a water soluble cellulose derivative.

38. (Currently amended) The coated food casing emulsion of claim 37, wherein the water soluble cellulose derivative is selected from the group consisting of methylcellulose, hydroxymethylcellulose, hydroxypropylcellulose, and hydroxypropylmethylcellulose.

39. (Currently amended) The coated food casing emulsion of claim 31, wherein the aqueous emulsion further ~~comprising~~ comprises up to about 5 wt.% of a water insoluble low viscosity oil.

40. (Currently amended) The coated food casing emulsion of claim 39 wherein, said water insoluble low viscosity oil is selected from the group consisting of soybean oil, cottonseed oil, mineral oil, animal derived oil, and silicon oil.

41. (Currently amended) The coated food casing emulsion of claim 21 wherein said aqueous emulsion coats from about 200 to 1200 mg per square meter.

42. (Currently amended) The coated food casing emulsion of claim 31 wherein said aqueous emulsion coats from about 200 to 1200 mg per square meter.

43. (Currently amended) The coated food casing emulsion of claim 24 wherein the aqueous emulsion comprises triglyceryltetraoleate and triglycerylmonooleate.

44. (Currently amended) The coated food casing emulsion of claim 31 wherein the aqueous emulsion comprises triglyceryltetraoleate and triglycerylmonooleate.